ESTABLISHED 2006

three beans

ALL DAY BRUNCH MENU

www.threebeans.com.au

threebeanscafes

threebeanscoffee

toast V — 7
with your choice of jam, marmalade, honey, vegemite or peanut butter (turkish, sourdough, rye) Gluten free +1

banana bread V — 7
made to our secret recipe, toasted, served with butter

FREE RANGE EGGS

bacon and egg roll FR — 14
with a free range egg and free range bacon on a milk bun,
make it deluxe - add a hash brown, cheese and smokey BBQ 4

breakfast wrap FR — 17
made with 2 scrambled eggs, cheese, free range bacon, rocket, jalapeno relish, mayo and a hash brown

loaded breaky burger FR — 19
fried egg, free range bacon, beef sausage. cheese, hash brown, jalapeno relish and mayo served on a milk bun

eggs on toast V,FR — 14
2 eggs (poached, fried or scrambled) on toast - **choose your sides**

eggs benedict V,FR — 16
poached eggs with hollandaise on toast - **add ham or bacon 6, add salmon (l) 7**

chilli scrambled V,FR — 19
scrambled eggs with crispy chilli oil and crumbled marinated feta on sourdough

vegetarian breakfast V,FR — 23
with eggs, avocado, mushrooms, grilled tomato, haloumi and toast

big breakfast FR — 23
with 2 eggs, free range bacon, grilled tomato, mushrooms, hash brown, avocado and toast

Please be aware that the food we serve may contain, egg, soy, tree nuts, peanuts, dairy. if you have any allergies, please let the staff know

BOWLS

acai V,GF,DF — 20
acai berry blended with banana topped with toasted cocoa granola, coconut and fresh fruit

green bowl V,GF — 21
with avocado, quinoa, brown rice, kale, peas, toasted seeds, haloumi, basil pesto and a free range poached egg

japanese chicken bowl GF,DF,FR — 21
with quinoa, brown rice, avocado, kale, cabbage, edamame, sesame, pickled ginger, poached free range chicken, umami dust and ponzu dressing

green goddess chicken FR — 21
poached chicken, mayo, candied walnuts, cucumber, cos, cabbage, avocado and green goddess dressing

BURGERS

cheese burger — 22
beef pattie with cheese, lettuce and special burger sauce served on a milk bun served with fries

chicken burger — 22
crumbed chicken breast, bacon, lettuce, cheese and mayonaisse on a milk bun served with fries

SIDES

one egg, grilled tomato, hash brown	4
grilled haloumi, mushrooms. avocado	5
free range chicken, free range bacon	6
smoked salmon (l)	7
side of fries	6

AVOCADO

1 slice V — 9
smashed avocado with our marinated feta and toasted seeds on toasted sourdough

the OG V — 18
smashed avocado with our marinated feta and semi dried tomatoes on toasted sourdough

hot honey haloumi V — 18
with grilled haloumi, smashed avo, honey and crispy chilli oil on toasted sourdough

bush dust V — 18
with native bush dust (macadamia, finger lime, lemon myrtle, mountain pepper), feta and herbs, served on toasted sourdough

SANDWICHES

croque monsieur — 10
smoked ham, cheese and aioli on turkish

the schnitty — 15
chicken schnitzel, tomato, rocket and mayonnaise on turkish

haloumi turkish V — 15
with grilled haloumi, fresh tomatoes, rocket and pesto mayonnaise on turkish

chicken waldorf FR,DF — 16
poached chicken, candied walnuts, celery, avocado, rocket and mayo on turkish

classic chicken FR — 16
poached chicken, tomato, swiss cheese, mayo and rocket served on sourdough

salmon on rye — 16
smoked salmon (l), sour cream, rocket, pickled onion and avocado on rye

reuben — 16
pastrami, swiss cheese, sauerkraut, mustard mayo and jalapeno relish on sourdough

DF = DAIRY FREE V = VEGETARIAN FR = FREE RANGE GF = GLUTEN FREE

15% SURCHARGE PUBLIC HOLIDAYS

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ALL DAY DRINKS MENU

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HOT

coffee S 5 / L 5.8
our house blend is souced from farms in brazil, ethiopia and vietnam. notes of chocolate, sweet caramel praline with a cocoa finish

our decaf is a blend of brazil swiss water method and mexican mountain water process with notes of smooth chocolate and nuttiness

magic 5.8

hot chocolate S 5 / L 5.8
our hot chocolates and mocchas are made with our own blend crafted with west african ivory coast cocoa

alternate milk 0.8
extra shot
flavour shot
decaf

malabar chai 5.5
chai leaves brewed with milk, served with honey and cinnamon

tumeric latte S 5.5 / L 6.5
inspired by a 4000 year old recipe, this golden blend finely infuses ground turmeric, cinnamon, ginger and pepper for the ultimate energy boost

organic matcha latte S 5.5 / L 6.5
hikabari reserve showcases the pinnacle of japanese tea mastery. crafted with yabukita, okumidori and tsuyuhikari cultivars. our blend captures the rich umami and delicate sweetness

tea drop teas 5
english breakfast
earl grey,
chamomile blossom
honeydew green
peppermint
lemongrass & ginger

BREW BAR

batch brew 6

cold brew 6.5
slow steeped single origin, served over ice

COLD

iced coffee 8.5
espresso, milk, ice cream and ice

iced moccha 8.5
espresso, chocolate, milk, ice cream and ice

iced matcha 7.5
organic matcha, milk and ice

strawberry matcha 9.5
organic matcha, strawberry and ice

iced latte 7
espresso, milk and ice

iced long black 6
espresso, water and ice

JUICE

orange or apple 8

SMOOTHIES

acai smoothie DF 12
acai berry blended with banana and coconut water

cocoa banana DF 12
banana, peanut butter, cocoa nibs, almond milk, coconut yoghurt and honey

green machine DF 12
kale. lemon, avocado, coconut water, mint and apple juice

coconut berry DF 12
berries blended with coconut water, coconut yoghurt and banana

regular smoothies 11
fruit blended with yoghurt and honey
banana, mixed berry

COLD FOAM

maple matcha cloud 10
organic matcha over ice topped with our maple salted cold foam

choc hazel foam 10
cold ivory coast chocolate and hazelnut with maple salted cold foam

bombora 10
iced long black with a burst of maple salted cold foam

Please order at the counter

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